

唐人館名廚精選
Executive Chef's Recommendation

呂宋香芒涼拌帶子杯 Marinated Scallop Salad with Fresh Mango	每位 Per Person HK\$228
開胃粟米甘栗凍湯配鹽香山藥條 Chilled Sweet Corn and Chestnut Soup with Crispy Chinese Yam	每位 Per Person HK\$ 98
極品迷你冬瓜盅 Double-boiled Soup in Whole Baby Winter Melon with Dried Seafood	每位 Per Person HK\$398
芹香豆醬焗釀鮮蟹鉗 Baked Crab Claw with Minced Pork, Celery and Preserved Bean Curd Sauce	每位 Per Person HK\$268
鹽燒海魷魚 Roasted Snapper with Rock Salt	每位 Per Person HK\$398
金錢蜜味烤羊卷 Roasted Lamb Rolls with Malaysian Chili Sauce	HK\$298
無花果鵝肝炒和牛粒 Wok-fried Diced Wagyu Beef with Goose Liver and Figs	HK\$698
紅酒汁蘋果扣宮廷骨 Braised Spare Ribs with Apple and Red Wine Sauce	HK\$268
懷舊八寶炆法國乳鴿 Braised French Pigeon with Eight Treasures	HK\$288
香煎海鮮水瓜酪 Pan-Fried Egg Batter with Diced Vegetable and Seafood	HK\$188

A discretionary service charge of 10% will be added to the total bill. Thank You 加一服務費 多謝